

CHEF'S SPECIALITIES

SALMON & ASPARAGUS TAGLIATELLE 295

Cream, Lemon, Parmesan, Capers

SOLE MILANESE 365

Yesterday's Breadcrumbs, Rocket, Parmesan,
Lemon & Caper Vinaigrette

TRUFFLE SIRLOIN & PRAWN 395

Truffle Butter, Fries

CHICKEN LIMONE 225

White Wine, Capers, Lemon,
Butter & Parsley, Baby New Potatoes

PUTTANESCA 195

Linguine, Anchovies, Capers, Olives, Chilli, Garlic,
Tomato, Parmesan, Parsley



SET MENU

2 COURSE 445 | 3 COURSE 495

STARTERS

CRISPY PRAWNS

Flatted Rice, Citrus, Chilli, Honey

or

LEMON BABY SQUID

Salami, Preserved Lemon Butter, Salsa Verde, Pangrattato

or

BEEF CARPACCIO

Mustard Cream, Parmesan, Shaved Mushrooms, Shaved Fennel,
Pickled Shallots, Toasted Pine Nuts

or

HEIRLOOM TOMATO & BURRATA

Xo Sauce, Basil Oil, Soft Herbs

MAINS

GRILLED PRAWNS

Medium Prawns, Spicy Nduja Lemon Butter, Fries

or

SEA BASS

Romesco Orzo, Tomato, Capers, Olives, Basil, Feta

or

PEPPERED SIRLOIN

Summer Peppercorn Sauce, Fries

or

BUTTERNUT RAVIOLI

Roast Butternut, Parmesan, Toasted Sage,
Pumpkin Seed Pesto

DESSERT

VANILLA PEACH & ALMOND PANNA COTTA

Peach & Lime Salsa,
Peach Purée, Candied Almonds

or

CHOCOLATE, HAZELNUT & CARAMEL CHEESECAKE

Dulce de Leche, Dark Chocolate Ganache, Hazelnut Ice Cream

